

## Retail Food Establishment Inspection Report

## Floyd County Health Department Telephone:812-948-4726

X678

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Refail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

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Establishm		- q-	Step # 42	8/7- 945- 13/1	Date of In (mm/dd/y		PERMIT#
3010	sent Addre	ss (nu Voe	mber and street, city, state, zip code)	812-945-3096	1-8	- 20	-258
		Ste	p Food Marts, INC Pierce.	Purpose:	p Releas	se Date	
Owner's A	ddress Provid	ine	e Way Clarksville, IN 47129	2. Follow-up 3. Complaint	l .	y of Violation	_
Person in C		Br	andy Baete	4. Pre-Operational 5. Temporary	$C_{\underline{\mathcal{C}}}$	NC_	<u>^</u> R <u></u> ✓
Responsibl	e Person's	E-mai	1 /	6. HACCP	Menu Ty	pe (See back	of page)
Certified F	ood Manaş	ger B	randy Boete 10-5-24	7. Other (list)	12	3_ <i>V</i>	45
• CRITICAI	L ITEMS AF		NTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS N	MARKED "C"			
• VIOLATIO	ON(S) REPE	ATED	FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SU	IMMARY OF VIOLATIONS" AN	ND IN THE N	NARRATIVE	BELOW AS "R"
Section#	C/NC	R	Narrative			To Be Co	rrected By
257	NC		Observed Hermometer in a displaying wrong tempora,	deli cooler		3 da	<b>Y</b> \$
			displaying wrong tempera	ture replace			
297	NC		Observed Cleaning By need			1 day	15
433	NC		Observed map not hung to dry.			tode,	4
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Received by	(name and	title pi	rinted): GHC - MANAGEY	Inspected by (name and title p Thomas Sni	rinted):	ÊHS	
Received by	(siggature)	-11 - -/	(Ma)	Inspected by (signature):	romi	4	
ec:		<del>/</del> £	ce:		cc:		

## **MENU TYPE**

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

Floy	d Coun	ty Health Department Inspection Notes
		Comments to the second
	<u></u> :	PIC: Brandy Baete
		CFH: 10-5-24
		Health Policy Y - N Food Code: Y - N Email:
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V297	NC	Clean soda trough
433	NC	mas lert in mas backet
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